

# Japanese Course Cuisine 花 HANA 6,100JPY

## < Appetizer >

Simmered webfoot octopus with soy sauce,  
Boiled Bamboo shoots with dried bonito, Japanese pepper's young buds

Boiled udo salad-plant dressed with sesame  
Lily scaly bulbs shaped like flower petals

## < Sashimi >

Tuna and red sea bream  
Seasonal squid  
Edible flower / Wasabi / Water pepper

## < Steamed Dish >

Steamed glutinous rice and clams  
Thick starchy sauce / Cherry blossom flower / Wasabi

## < Grilled Dish >

Grilled Masu salmon with Miso  
Simmered butterbur in sweetened soy sauce / Pickled ginger stalk

## < Fried Dish >

Fried mixture of crab and Yuba  
Tempura of edible wild plants  
Urui / Kogomi / Kudzu flower / Matcha flavored salt

## < Roasted Dish >

Roasted "TSUMARI PORK" with leek & soy sauce  
Grilled leek / YAIROSHIITAKE Mushroom / Green pepper

## < Rice and Pickles >

Koshihikari rice  
Pickles

## < Bowl Dish >

Miso soup with dropwort and deep-fried tofu

## < Dessert >

Fruits Gazpacho  
Vanilla ice cream and mint